

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

<sup>1</sup> Glanbia Fresh Pork Ltd  
Carrig, Roscrea, County Tipperrary

2. AUDIT DATE  
7-17-02

3. ESTABLISHMENT NO.  
355

4. NAME OF COUNTRY  
Ireland

5. NAME OF AUDITOR(S)  
Dr. Oto Urban

6. TYPE OF AUDIT  
☒ ON-SITE AUDIT ☐ DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>			<b>Part E - Other Requirements</b>		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		X
13. Daily records document item 10, 11 and 12 above.		X	39. Establishment Construction/Maintenance		X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>			45. Equipment and Utensils		X
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.		X	47. Employee Hygiene		X
20. Corrective action written in HACCP plan.		X	48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			<b>Part F - Inspection Requirements</b>		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		X	49. Government Staffing		
<b>Part C - Economic / Wholesomeness</b>			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection		X
<b>Part D - Sampling Generic E. coli Testing</b>			55. Post Mortem Inspection		
27. Written Procedures			<b>Part G - Other Regulatory Oversight Requirements</b>		
28. Sample Collection/Analysis			56. European Community Directives		X
29. Records			57. Monthly Review		
<b>Salmonella Performance Standards - Basic Requirements</b>			58.		
30. Corrective Actions			59.		
31. Reassessment					
32. Written Assurance					

## 60. Observation of the Establishment

Continuation Est. 355

- 13 Dry meat scraps remain were observed on the ceiling in the boning room. This deficiency was not reported in the daily pre-operational sanitation record. After this deficiency had been found out, the establishment took immediate corrective action.
- 19 The HACCP plan verification program did not included all required points. This was scheduled for correction by the establishment management.
- 20 The HACCP plan corrective action did not include all required points. This deficiency was scheduled for correction by the establishment officials.
- 22 The HACCP plant pre-shipment review was not written but it was performed under different QA program. This is going to be corrected by the establishment.
- 38 The presence of flies was observed in the dressing room and in the container washing area. This deficiency was discussed with the establishment officials and more active involvement in the insect control program is going to be taken. The EC Directive 64/433, Chapter III. 3(b)
- 39 Doors were not properly closed in the shipping area, there was a possibility of pest entrance to the establishment. This deficiency was corrected immediately by the establishment management. The EC Directive 64/433, Chapter I & II.
39. Rusty chain rails and over greased rail was observed in the slaughter room. These deficiencies were scheduled for correction by the management. The EC Directive 64/433, Chapter I & II.
- 45 Containers used for edible product were not properly washed in the boning room. The establishment immediately corrected this deficiency. The EC Directive 64/433, Chapter III. 3(c)
- 47 Unsanitary (on the floor) washing of the employee raincoat was observed in the green offal room. The Quality Control supervisor immediately corrected this deficiency. The EC Directive 64/433, Chapter III. 3(a)
- 54 Ante-mortem inspection of received pigs was observed only from one side by the inspection service. The inspection service officials corrected this deficiency.
- 56 The EC Directive 64/433

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Galtee Meats Ltd. Michelstown, County Cook	2. AUDIT DATE 7-18-02	3. ESTABLISHMENT NO. 293	4. NAME OF COUNTRY Ireland
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Part D - Continued Economic Sampling	
Basic Requirements		Audit Results	
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	X	37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X	38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.	X	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	X
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	X
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

## Est. 293 Continuation

10/12/13 Pieces of meat scraps and fat was observed on the over-head structures and metal bins in the boning area. These deficiencies were not recorded under the pre-operational and operational sanitation. Metal bins were cleaned immediately, however, no corrective action was observed on the cleaning of the over-head bins.

11 The over-head structure grease was observed on several carcasses in the boning room. This deficiency was corrected by the establishment management.

10/12 The over-product condensation was observed in the processing/formulation room and dripping condensation in the close proximity of carcasses in the cooler. This deficiency was corrected by the establishment management.

19 The HACCP plan did not include all required components for verification. This was scheduled for correction by the establishment.

20 The HACCP plan did not include all required components for corrective action. This was scheduled for correction by the establishment.

22 The HACCP plan did not include the written pre-shipment review. The establishment was checking its product under its own QA program, which included the check of CCPs. Critical Limits (CL) were found in range. These deviation from HACCP requirement will be corrected by the establishment management.

38/39 Flies observed in the dress room and opening with outside premises was observed in the shipping room. These deficiencies were scheduled for correction by the establishment management. The EC Directive 64/433, Chapter I, II, & III 3 (b)

45 Dirty trays which were considered to be washed were observed in the offal room and containers assign for edible product use were used for inedible product. These deficiencies were corrected by the establishment management. The EC Directive 64/433 Chapter III. 3(c)

46 The temperature of the sanitizer was below required temperature (82C) in the slaughter room. This deficiency was corrected immediately by the establishment officials. The EC Directive 64/433 III. 3(c)

54 The drainage for suspect pen animals were not separated from other pens in the ante-mortem area. This deficiency was scheduled for correction by the establishment.

56 The EC Directive 64/433

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Queally Pig Slaughtering Ltd, Down Pork & Bacon, Grannagh, County Waterford	2. AUDIT DATE 7-19-02	3. ESTABLISHMENT NO. 332	4. NAME OF COUNTRY Ireland
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	X
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	X
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

## Est. 332 Continuation

- 10 Dry meat and fat were observed on the over-head structures and equipment during the pre-operational sanitation in the boning room. This deficiency was corrected immediately by the establishment management.
- 22 The pre-shipment review was performed but not properly written and recorded by the establishment. This was scheduled for correction by the establishment officials.
- 38 Spider webs were observed in the storage room of boxes. This deficiency was corrected immediately by the establishment management. The EC Directive 64/433 Chapter III. 3(b)
- 39 Rusty equipment, and chains were observed in the boning room. This deficiency was scheduled for correction by the establishment officials. The EC Directive 64/433 I & II
- 46 The door separating the shipping room with the outside premises was either not properly closed or damaged, so there was a space between the floor and door, possible entrance for pests. This deficiency was scheduled for correction by the establishment management. The EC Directive 64/433 Chapter III. 3(c)
- 46 Trays used for edible product were set on the floor in two cases by two different employees. This deficiency was corrected immediately by the establishment officials. The EC Directive 64/433 Chapter III. 3(c)
- 54 Animals presented for pre-operational sanitation were not observed from both sides and drain for suspect animals was not separated from other pens. The first deficiency was corrected immediately by the inspection service of Ireland and the other was scheduled for correction by the establishment.
- 56 The EC Directive 64/433

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION AIBP Ltd. Cahir, County Tipperary	2. AUDIT DATE 7-25-02	3. ESTABLISHMENT NO. 300	4. NAME OF COUNTRY Ireland
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>			<b>Part E - Other Requirements</b>		
10. Implementation of SSOP's, including monitoring of implementation.	X		36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		X
13. Daily records document item 10, 11 and 12 above.	X		39. Establishment Construction/Maintenance		X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>			45. Equipment and Utensils		X
18. Monitoring of HACCP plan.			46. Sanitary Operations		X
19. Verification and validation of HACCP plan.	X		47. Employee Hygiene		X
20. Corrective action written in HACCP plan.	X		48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			<b>Part F - Inspection Requirements</b>		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X		49. Government Staffing		
<b>Part C - Economic / Wholesomeness</b>			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		X
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection		
<b>Part D - Sampling Generic E. coli Testing</b>			55. Post Mortem Inspection		
27. Written Procedures	X		<b>Part G - Other Regulatory Oversight Requirements</b>		
28. Sample Collection/Analysis			56. European Community Directives		X
29. Records			57. Monthly Review		O
<b>Salmonella Performance Standards - Basic Requirements</b>			58.		
30. Corrective Actions			59.		
31. Reassessment					
32. Written Assurance					

## 60. Observation of the Establishment

## Est. 300 Continuation

- 10 The over-product product (carcasses) and product way (door) condensation was observed in the second cooler. This deficiency was corrected by the establishment officials.
- 13 The SSOP record had conflicting information regarding a found deficiency and the preventive action was not present. The establishment management scheduled this deficiency for correction.
- 19 The HACCP plan verification did not include all components required. This deficiency was scheduled for correction by the establishment officials.
- 20 The HACCP plan corrective action did not include all components required. This deficiency was scheduled for correction by the establishment management.
- 21 The HACCP plan CCPs included ante-mortem inspection and post-mortem (head) inspection. The Critical Limits (CL) included sign off for ante-mortem inspection, many of them were in range and one had no CL at all. The pre-shipment review was not written and performed by the establishment. The establishment official did not attend to correct some of these CCPs.
- 27 The establishment was sponging carcasses for the generic *E. coli* testing program and was suppose to have results by using the statistical process control technique. However, an excising samples criteria was used by the establishment for sample testing.
38. Insectocutors were placed over the edible product and the edible product way. This was scheduled for correction by the establishment. The EC Directive 64/433 Chapter III. 3(c)
38. Dripping water from the refrigeration unit in close proximity of carcasses was observed in the first cooler and dripping water in the close proximity of the edible product conveyor belt was observed in the viscera chiller. These deficiencies were corrected by the establishment management. The EC Directive 64/433 Chapter III. 3(c)
39. Ice and falling snow over boxes and damaged boxes were observed in the cold storage. The first deficiency was scheduled for correction and the second was corrected by the establishment management. The EC Directive 64/433 Chapter I & II.
- 39 Rusty cages were observed in the freezer and also were stored at the outside premises. This was scheduled for correction by the establishment. The EC Directive 64/433 Chapter I & II.
- 45 Trays used for edible product were used for inedible product and there was no separation of clean and dirty equipment in the packaging room. The first deficiency was corrected and the second was scheduled for correction by the establishment management. The EC Directive 64/433 Chapter III. 3(c)
- 46 Pieces of foreign material , feces (1) and rail dust (2) was observed on carcasses after the final rail inspection in the slaughter room, foreign material, feces (2) and grease on carcasses observed in the first cooler and grease and rail dust was observed in the second cooler. These deficiencies were corrected by the establishment and inspection service. The EC Directive 64/433 Chapter III. 3(c)
46. Foreign material (rail grease & rail dust) were observed to pass inspection control in the pre-boning and then boning room. There was partial corrective action by the establishment officials. The EC Directive 64/433 Chapter III. 3(c)
46. The air pipe of the carcass split saw was contacting carcasses and than inedible product below the employee stand in the slaughter room and several carcasses were observed contacting the wall in the first cooler. The first deficiency was corrected immediately by the establishment officials, while the other deficiency was not observed to be corrected by the auditor. The EC Directive 64/433 Chapter III. 3(c)
46. One on the sanitizers was observed to have the water temperature below the required level (42C) and two employees did not have their street cloth properly covered by their working cloth in the boning room. Both deficiencies were corrected by the establishment management. The EC Directive 64/433 Chapter III. 3(c)
- 47 The employee was observed to pick up the fallen hook from the floor and then he continue to work with it without washing his hands and sanitizing his hook in the boning room. This deficiency was corrected by the establishment after it had been informed by the inspection service and the auditor. The EC Directive 64/433 Chapter III. 3(a).
53. The official government stamp was not visible at many carcasses in several places of this establishment (coolers, pre-boning and boning rooms). This deficiency was reported several times by the in-plant and regional veterinarians but there was no corrective action taken. The EC Directive 64/433 Chapter VII.
- 56 The EC Directive 64/433.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE



United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Feldhues GmbH Clones, County Monaghan	2. AUDIT DATE 7-26-02	3. ESTABLISHMENT NO. 738	4. NAME OF COUNTRY Ireland
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.	X	38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	X
29. Records	O	57. Monthly Review	O
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

## 60. Observation of the Establishment

## Est. 738 Continuation

10/12/13 Dry meat and fat from previous days operation was observed on the ceiling of the filling/processing room. The situation of the pre-operational and operational sanitation records did not reflect the current situation in the processing areas. The establishment management promised improvement in this area.

22 The pre-shipment review was performed by the establishment but was not properly written and recorded. This deficiency was scheduled for correction by the establishment management.

38/39 The connecting doors with outside premises were not properly closed or might have been damaged, so there was a potential for entrance of pest in the areas of receiving the goods and the packaging room. The establishment seems to have a problem with presence of pest in the months of the summer and fall. This was scheduled for correction by the establishment management. The EC Directive 64/433 Chapter III. 3(c) and Chapter I & II.

39 Dripping condensation on two of the stored boxes which were damaged by the moisture was observed in the dispatch chill room. The corrective action by the removal of boxes from the area was performed immediately by the establishment management. The EC Directive 64/433 Chapter I & II.

45 Dirty trays and caps were observed in the washing room after washing and in the filling/processing room. This deficiency was corrected immediately by the establishment management. The EC Directive 64/433 Chapter III. 3(c)

46 The plastic curtain strips were contacting the floor with a potential to contaminate the exposed product in the area of the tempering chiller. This was scheduled for correction by the company management. The EC Directive 64/433 Chapter III. 3(c)

47 The EC Directive 64/433 Chapter III. 3(c)

56 The EC Directive 64/433

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE